

Joseph De Maistre Reuilly "Les Fossiles" dry white 2024



Product price:

€96.00

Product features:

Area: LOIRE

Winemaker: Denis JAMAIN

Vintage: 2024

Appellation: Reuilly

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: sauvignon

Alcool: 13,5



Product short description:

A fresh, mineral, and saline Reuilly with aromas of citrus and exotic fruits... In short, a must-try without delay, from a perfect vintage for Loire whites, slightly more tense than the equally perfect 2023!

Product description:

PRESENTATION OF THE DOMAINE JOSEPH DE MAISTRE
+ ALL ITS OTHER CUVÉES IN STOCK

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Technical sheet written by the domaine:

GRAPE VARIETY AND TERROIR:

100% Sauvignon
Clay-limestone type Kimmeridgian
Plot located on the "Pierres Plates" mid-slope

VINIFICATION:

Alcoholic fermentation at low temperature on indigenous yeasts. Aged in stainless steel vats on fine lees for 6 months.

TASTING NOTES:

Eye: Pale gold color.

Nose: Beautiful aromatic intensity both floral and fruity: white flowers, citrus, minty notes.

Palate: Fresh attack dominated by citrus. Mid-palate aromas of exotic fruits. Then a beautiful length in the mouth combining minerality and salinity.

Tasting temperature: 9 to 11°C

Number of years of conservation: 4 years

Alcohol: 13.5% vol

To enjoy with: It will be appreciated as an aperitif, with fish, seafood, or goat cheese.

If you like the wines of Joseph De Maistre, you will certainly appreciate those from the [domaine Cordaillat](#)